

## Module 1: Overview of FSIS Food Safety Goal and Strategy

**Goal** Set the stage for the training program by presenting a concise, focused big picture of FSIS philosophy and operations.

**Objectives** After completing this module, participants will be able to:

1. State components of the FSIS food safety goal. **Page 2**
2. State how FSIS intends to meet public and congressional expectations. **Page 2**
3. State the history of FSIS implementation of its pathogen reduction rule. **Page 2**
4. Understand the public health advantages of HACCP. **Page 2**
5. Describe the major changes between past and future regulatory oversight. **Page 3**

- Steps**
- Introduce the video.
  - Show the video.
  - Review key steps.

### **Instructions to Facilitators**

1. Explain that this is the beginning of the HACCP training program. This first part is called *Part One, HACCP Overview*. It will introduce HACCP, explain what it is, and why FSIS has mandated it.
2. Tell the participants that they are about to view a video. The first part of the video is an opening to the program; then Module One, about the *Overview of FSIS Food Safety Goal and Strategy* will begin.
3. Direct participants to the pages in the material.
4. Describe the objectives.
5. Ask that the participants read the Module 1 Video Exercise and be prepared to listen to the video for the missing information in the exercise statements. Allow several minutes.
6. Play the tape, Tape A. Start at the beginning of the tape, play the Opening and Module One, and stop at the "End of Module" marker.
7. After the video, allow three minutes for the participants to complete the material.
8. When participants have had a chance to complete the statements, go over the statements and tell them the desired responses.
9. Ask for questions or comments about the material. Let them know that this is just a brief introduction to this information.

*Key Points in Video Exercise*

- The agency's food safety goal is to reduce the number of cases of foodborne illness. In order to accomplish this goal, the agency is making a change in the regulations called **HACCP and Pathogen Reduction**.
- FSIS published the new regulations in response to public and congressional requests in **July 1996**.
- How did the agency ensure that **expectations of all interested parties** were addressed?

**Public and technical meetings and forums**

- Who **unveiled** the final regulation?

**President Clinton**

- HACCP has advantages over the traditional approach to inspection that enable it to improve the safety of meat and poultry. It is a **system**, used by **industry**, to ensure that only safe product is produced.

- The **farm to table** approach includes following product through **production**, **processing**, **distribution**, and **marketing**.
  
- The focus of the agency has changed through the years since its inception. Today the focus is on **prevention of hazards** in foods.
  
- In the past, the agency had a **command and control** approach to inspection. Today, the approach is changing to **performance standards** that allow inspected establishments flexibility to devise their own means to accomplish the goal of safe product.